



Appetizers

Mexican Street Corn Dip- House corn tortilla chips \$12

Pork Belly Tacos- Wood Fired, BBQ sauce & pineapple-jalapeno coleslaw \$15

Fried Chicken Cornbread Poppers- Cheddar cheese & bacon, chipotle remoulade
\$16

Pizza of the Day

Mexican- Seasoned ground beef, chorizo, mild taco sauce, diced tomatoes, jalapeños & black olives, monteray jack, cheddar & queso cheese, cilantro sour cream drizzle \$20

Entrees

Grilled Sirloin Filet- Bourbon-brown sugar spiced, horseradish mashed potatoes, asparagus & southern buttermilk onion rings \$27

Pan Roasted Atlantic Salmon- Cajun-pecan-cornmeal crusted, Mexican rice, broccoli & mango salsa \$27

Grande Shredded Chicken Burrito- Peppers, onions, yellow rice, black beans, ancho tomato sauce, shredded lettuce, diced tomatoes, cheddar & queso cheese
\$24



Specialty Drinks

Run For The Roses Sangria- Kentucky Bourbon, Triple Sec, Pinot Noir, Strawberries, Oranges & a Splash of Sierra Mist

Mint Julep- Woodford Reserve Bourbon, Fresh Mint, Simple Syrup & Club Soda

Mexican Mule- 1800 Resposado Tequila & Ginger Beer

Spicy Margarita-1800 Silver Tequila, Triple Sec, Lime Mix & a Chili-Lime Salted Rim

Anejo Cream Martini- 1800 Anejo Tequila, Coffee Liqueur, Heavy Cream, Cinnamon Simple Syrup & Chocolate Shavings

Coconut-Coloda- 1800 Coconut Tequila & Baileys Colada Cream on the Rocks

Don Julio Rosado

Resposado Tequila finished in Ruby Port Wine Casks from Portugal, notes of strawberry, raspberry, caramel & cocoa

Served Chilled Neat or on the Rocks- \$25